

KITCHENS



WELCOME TO KITCHENS

Our menu is inspired by the best kitchens and chefs in the world. Whether they come from spectacular restaurants or fascinating families. There are countless places where raw materials and traditions, preparation methods and presentation forms are handled in such an unusual way that it is worth taking a closer look. This is exactly what we have done and what we will continue to do in the future - on our regular travels through all continents, to the remotest corners of the culinary world. We capture all of this in pictures and films to share with you.

But the most important thing is that the multitude of these impressions we create very special recipes, that can only be found at KITCHENS.

We look over the shoulders of top chefs in cosmopolitan centers as well as grandmothers in the countryside, as long as they have something special on the stove or in the oven, because the fusion of grandma's home recipe with the eye-catching compositions of top chefs is the heart of our menu.

This is what the world tastes like - and we hope it is a taste you like.

KITCHENS GOES SWITZERLAND

GRAND TOUR OF SWITZERLAND

The “Grand Tour of Switzerland” invites you on a journey through breathtaking landscapes and lets you experience the full diversity of Swiss flavours. From delicate cheeses from Appenzell and Gruyère to irresistible chocolates in Zurich and exquisite wines from Ticino and Valais – every region has its own culinary highlights. The traditions and innovative spirit of Swiss cuisine come to life just as vividly as the picturesque villages, charming towns, and the majestic Alps.

We are also inspired on this trip and bring Swiss to you.
Course by course onto your plate - just as it is, interpreted KITCHENS-style.

OMBLE CHEVALIER

char | swiss Rösti | white wine | dill

CHOUERA

potato | leek | Gruyère | apple
puff pastry | truffle

GROTTO DAL PAOLIN

ravioli | polenta | egg yolk | Sbrinz | Mostbröckli

SÄUMEREI

saddle of venison | Capuns | Cuchaule
Bénichon mustard | Poire à Botzi

GRAND TOUR OF SWITZERLAND

chocolate | chestnut | elderberry | meringue



3-course menu 90,00 €

5-course menu 115,00 €

WINE JOURNEY

3-course 30,00 € per person

5-course 45,00 € per person

per wine 0,10 liter

KITCHENS GOES SWITZERLAND^{VEGAN}

CAROUGE

celery | swiss Rösti | white wine | dill

CHOUERA

potato | leek | apple
puff pastry | truffle

GROTTO DAL PAOLIN

ravioli | polenta | artichoke

SÄUMEREI

beetroot | Capuns | Cuchaule
Bénichon mustard | Poire à Botzi

GRAND TOUR OF SWITZERLAND

chocolate | chestnut | elderberry | meringue



3-course menu 75,00 €

5-course menu 100,00 €

WINE JOURNEY

3-course 30,00 € per person

5-course 45,00 € per person

per wine 0,10 liter

STARTERS

FROMAGE DE CHEVRE^{VEGI}

goat cheese | black walnut | chicory | orange

18,00 €

ASIA BEEF TATAR

120g fillet of beef

Hoisin | wasabi | ginger

22,50 €

KINILAW

eagle fish | coconut | red onion | pomelo

19,50 €

MUSHROOM TEE^{VEGAN}

plum | shiitake | steamed dumpling

10,00 €

AUTUMNAL LEAF SALAD^{VEGAN}

clementine | pumpkin seeds | radishes | beetroot

10,00 €

MAIN COURSES

STEAK FRITES

250g rump steak | french fries
Béarnaise sauce | grilled vegetables
42,00 €

CONIGLIO ALL'ACETO BALSAMICO

rabbit ravioli | mushrooms | lemon
balsamic vinegar | onion
32,00 €

PUMPKIN POTATO NOODLES^{VEGI}

Hokkaido | hazelnuts | cranberries | lamb's lettuce
26,00 €

SCORFANO

redfish | kale | risotto nero | saffron
35,00 €

RAGOUT DE HARICOTS^{VEGAN}

bean ragout | red cabbage | apple | truffle
29,00 €

DESSERT

BIENENSTICH

almond | vanilla | honey

14,00 €

CRÈME BRÛLÉE

dark chocolate | pear | walnut

15,00 €

TOPFENKNÖDEL

Curd cheese dumpling | cinnamon | plums

14,00 €

GRAND TOUR OF SWITZERLAND^{VEGAN}

chocolate | chestnut | elderberry | meringue

15,00 €